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=> d que stat l32
L1             1 SEA FILE=REGISTRY ABB=ON  "SODIUM BICARBONATE"/CN
L2             1 SEA FILE=REGISTRY ABB=ON  SODIUM SULPHATE/CN
L3             1 SEA FILE=REGISTRY ABB=ON  AMMONIUM CHLORIDE/CN
L4             1 SEA FILE=REGISTRY ABB=ON  CALCIUM CHLORIDE/CN
L5             0 SEA FILE=REGISTRY ABB=ON  SODIUM HYDROGEN PHOSPHATE/CN
L6             2 SEA FILE=REGISTRY ABB=ON  ("SODIUM HYDROGEN PHOSPHATE (NA2H2P2O
                 7)"/CN OR "SODIUM HYDROGEN PHOSPHATE (NAH2PO4)"/CN)
L7             4 SEA FILE=REGISTRY ABB=ON  ("POTASSIUM HYDROGEN PHOSPHATE
                 (K2H2P2O7)"/CN OR "POTASSIUM HYDROGEN PHOSPHATE (K2HPO4)"/CN
                 OR "POTASSIUM HYDROGEN PHOSPHATE (K3HP2O7)"/CN OR "POTASSIUM
                 HYDROGEN PHOSPHATE (KH2PO4)"/CN)
L8             1 SEA FILE=REGISTRY ABB=ON  "POTASSIUM CHLORIDE"/CN
L9             1 SEA FILE=REGISTRY ABB=ON  "AMMONIUM SULPHATE"/CN
L10          995 SEA FILE=HCAPLUS ABB=ON  ?COLLAGEN?(W)(?CASING? OR ?CONTAIN?)
L11           62 SEA FILE=HCAPLUS ABB=ON  L10 AND (?FOOD? OR ?FEED?)
L12            1 SEA FILE=HCAPLUS ABB=ON  L11 AND (?CLIP?(3A)(?STRENGTH? OR
                 ?STRONG?) OR ?THICK?)
L13            3 SEA FILE=HCAPLUS ABB=ON  L11 AND (?COOK? OR ?BAKE? OR ?BOIL?
                 OR ?BROIL?)(L)(?RESIST? OR ?LESS? OR ?RESTRICT? OR ?BARRIER?)
L14           37 SEA FILE=HCAPLUS ABB=ON  L11 AND (?SOAK? OR DRY? OR ?DRIED? OR
                 ?AQUEOUS? OR ?WATER? OR ?LIQUID?)
L15           37 SEA FILE=HCAPLUS ABB=ON  L12 OR L13 OR L14
L16           37 SEA FILE=HCAPLUS ABB=ON  L15 AND (?PACK? OR ?CONTAIN? OR
                 ?HOLD? OR ?SECURE?)
L17            4 SEA FILE=HCAPLUS ABB=ON  L15 AND (?PACK? OR ?HOLD?)
L18           37 SEA FILE=HCAPLUS ABB=ON  L16 OR L17
L19           12 SEA FILE=HCAPLUS ABB=ON  L18 AND (?COMPOSIT? OR ?FORMULAT?)
L20            7 SEA FILE=HCAPLUS ABB=ON  L18 AND (?METHOD? OR ?TECHNIQ?)
L21           37 SEA FILE=HCAPLUS ABB=ON  L18 OR L19 OR L20
L22           33 SEA FILE=HCAPLUS ABB=ON  L21 AND (PD<20021115 OR PRD<20021115)
L24         1032 SEA FILE=HCAPLUS ABB=ON  ?COLLAGEN? AND (L1 OR L2 OR L3 OR L4
                 OR L5 OR L6 OR L7 OR L8 OR L9 OR (?SODIUM? OR NA)(W)(?BICARBONA
                 T? OR ?SULPHAT? OR ?SULFAT?) OR (?AMMONIUM? OR NH4 OR ?CALCIUM?
                  OR CA OR ?POTASSIUM?)(W)(?CHLORIDE? OR CL) OR (?SODIUM? OR NA
                 OR ?POTASSIUM?)(W)(?HYDROGEN?)(W)(?PHOSPHAT?))
L25          564 SEA FILE=HCAPLUS ABB=ON  L24 AND (?CASING? OR ?CONTAIN?)
L26           27 SEA FILE=HCAPLUS ABB=ON  L25 AND (?FOOD? OR ?FEED?)
L27            1 SEA FILE=HCAPLUS ABB=ON  L26 AND (?CLIP?(3A)(?STRENGTH? OR
                 ?STRONG?) OR ?THICK?)
L30           60 SEA FILE=HCAPLUS ABB=ON  L22 OR L26 OR L27
L32           32 SEA FILE=HCAPLUS ABB=ON  L30 AND (?COMPOSIT? OR ?FORMULAT? OR
                 ?METHOD? OR ?TECHNIQ?)

=> d ibib abs l32 1-32

L32  ANSWER 1 OF 32  HCAPLUS  COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER:         2004:769610  HCAPLUS
TITLE:                    Method for preparing collagenase
INVENTOR(S):              Isaev, V. A.; Shmoilov, A. M.; Rudenskaya, G. N.;
                          Zhantiev, R. D.
PATENT ASSIGNEE(S):       Zakrytoe Aktsionernoe Obshchestvo Nauchno-
                          Proizvodstvennoe Predpriyatie "Trinita", Russia
SOURCE:                   Russ., No pp. given
                          CODEN: RUXXE7
DOCUMENT TYPE:            Patent
LANGUAGE:                 Russian
FAMILY ACC. NUM. COUNT:   1
PATENT INFORMATION:
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| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| RU 2236460 | C1 | 20040920 | RU 2003-114709 | 20030520 |

PRIORITY APPLN. INFO.: RU 2003-114709 20030520

AB FIELD: biotechnol., preparative biochem.SUBSTANCE: invention can be used in medicine, cosmetol., dermatol., biochem. and **food** industry and in investigation aims also. **Method** for preparing the **collagenase** preparation involves homogenization of the parent **collagen-containing** raw, separation of extract by centrifugation, chromatog. purification on ion-exchange resin and the following elution of active fraction, dialysis of eluate and lyophilic drying the final preparation As the parent **collagenase-containing** raw **method** involves using skin beetle larvae of genus Dermestes. Homogenization is carried out in sodium chloride solution with addition of sodium azide in the volume ratio of biomass to solution = 1:(2-2.5). Chromatog. purification is carried out on DEAE-Sepharose column equilibrated with MES-buffer with addition of 0.005 M of **calcium chloride** and elution is carried out with Tris-buffer with addition of sodium chloride, **calcium chloride** and Et alc. Invention provides high yield of **collagenase**, enhanced specific activity of enzyme by 5-10 times and reduces the process time for prepg.EFFECT: improved preparing **method.**4 dwg, 2 ex.

L32 ANSWER 2 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2004:392086 HCAPLUS
DOCUMENT NUMBER: 140:390638
TITLE: Starch/**collagen casings** for co-extruded **food** products such as sausage.
INVENTOR(S): Joly, Ghislaine; Kasica, James J.; O'Mara, Robert; Shariff, Roxanna
PATENT ASSIGNEE(S): USA
SOURCE: U.S. Pat. Appl. Publ., 12 pp.
CODEN: USXXCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| US 2004091581 | A1 | 20040513 | US 2002-291888 | 20021108 |
| JP 2004159656 | A2 | 20040610 | JP 2003-372091 | 20031031 <-- |
| DE 10351965 | A1 | 20040527 | DE 2003-10351965 | 20031107 <-- |
| NL 1024737 | A1 | 20040709 | NL 2003-1024737 | 20031107 <-- |

PRIORITY APPLN. INFO.: US 2002-291888 A 20021108 <--

AB **Composites** or combinations of selected starches and collagen provide very useful casing materials for co-extruded **food** products such as sausage. The casing material includes collagen and a) a gel forming, non-degraded, amylose **containing** dispersed starch, or b) a gel forming, non-degraded, chemical crosslinked or phys. inhibited amylopectin dispersed starch, wherein the starch in a) or b) is characterized by a G' of 600 Pa or greater at a frequency of 0.1 rad/s at 25° C. provided the starch is prepared at a solid concentration of 10 weight %, the amount of starch to collagen being from about 0.05:1 to 10:1 parts by weight on a **dry** basis.

L32 ANSWER 3 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2004:331889 HCAPLUS
DOCUMENT NUMBER: 140:338290

TITLE: **Methods** and **compositions** for providing glutamine supplements to humans, especially in disease prevention and treatment.
INVENTOR(S): Baxter, Jeffrey H.; Lopez, Jose Maria; Rueda, Ricardo
PATENT ASSIGNEE(S): Abbott Laboratories, USA
SOURCE: PCT Int. Appl., 72 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| WO 2004032653 | A1 | 20040422 | WO 2002-US32172 | 20021008 |

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, UZ, VC, VN, YU, ZA, ZM, ZW
RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, SK, TR

PRIORITY APPLN. INFO.: US 2002-973105 A 20021008

AB **Methods** and compns. for providing glutamine supplementation to a human comprise orally administering an effective amount of N-acetyl-L-glutamine or a nutritionally acceptable salt thereof. The N-acetyl-L-glutamine or a nutritionally acceptable salt thereof can be incorporated into any liquid **composition** that is suitable for human consumption. Examples of suitable compns. include aqueous solns. such as for use as oral rehydration solns. and liquid nutritional formulas (including enteral formulas, oral formulas, formulas for adults, formulas for children and formulas for infants). The quantity of N-acetyl-L-glutamine or nutritionally acceptable salt thereof can vary widely but typically, these compns. will **contain** sufficient N-acetyl-L-glutamine or a nutritionally acceptable salt thereof to provide at least 140 mg of total glutamine per kg of body weight per day.

REFERENCE COUNT: 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L32 ANSWER 4 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2003:610154 HCAPLUS
DOCUMENT NUMBER: 139:148793
TITLE: **Method** for preparing a blood plasma powder and uses thereof
INVENTOR(S): Roodink, Hendrikus Bernardus Johannes; Zuijdweg, Paul
PATENT ASSIGNEE(S): Harimex B.V., Neth.
SOURCE: PCT Int. Appl., 18 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| WO 2003063607 | A1 | 20030807 | WO 2003-NL56 | 20030128 |

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR,

LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM
RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG

| | | | | | |
|---|---|---|---|---|---|
| NL 1019873 | C2 | 20030804 | NL 2002-1019873 | | 20020131 |
| EP 1469740 | A1 | 20041027 | EP 2003-701945 | | 20030128 |

R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, HU, SK

PRIORITY APPLN. INFO.: NL 2002-1019873 A 20020131
WO 2003-NL56 W 20030128

AB The present invention relates to a **method** for preparing a blood plasma powder, in which (1) a fibrinogen concentrate having a fibrinogen content of at least 1 percent by weight is prepared from blood plasma, and in that (2) said fibrinogen concentrate is spray-dried to form a powder, apparently intended for use in **foods**, in such a manner that the temperature of the fibrinogen itself is maintained at less than 60°C. Furthermore, the invention relates to a **method** for bonding together pieces of **foodstuff** and to a **method** for increasing the consistency of a liquid or semi-solid **foods.**

REFERENCE COUNT: 12 THERE ARE 12 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L32 ANSWER 5 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2003:413885 HCAPLUS
DOCUMENT NUMBER: 139:6171
TITLE: N-Acetyl-L-glutamine in nutritional **compositions**
INVENTOR(S): Baxter, Jeffrey H.
PATENT ASSIGNEE(S): USA
SOURCE: U.S. Pat. Appl. Publ., 27 pp.
CODEN: USXXCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 2
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| US 2003099722 | A1 | 20030529 | US 2001-973105 | 20011009 |
| US 2003134851 | A1 | 20030717 | US 2002-266317 | 20021008 |
| US 2004081708 | A1 | 20040429 | US 2003-623194 | 20030718 |

PRIORITY APPLN. INFO.: US 2001-973105 A2 20011009

AB Glutamine supplementation in humans is attained by orally administering an effective amount of N-acetyl-L-glutamine or its salt. The N-acetyl-L-glutamine or its salt can be incorporated into any liquid **composition** that is suitable for human consumption. Examples include oral rehydration solns. and liquid nutritional formulas (including enteral formulas, oral formulas, formulas for adults, formulas for children and formulas for infants). The quantity of N-acetyl-L-glutamine or nutritionally acceptable N-acetyl-L-glutamine salt may vary widely but, typically, the compns. **contain** sufficient N-acetyl-L-glutamine or salt to provide at least 140 mg of total glutamine per kg body weight per day. Thus, a ready-to-**feed** liquid flavored product **contains** (per 1000 kg): 77.88 kg maltodextrin, 52.80 kg sucrose,

30.11 kg soy protein hydrolyzate, 10.03 kg N-acetyl-L-glutamine, plus mineral nutrients, vitamins, and other ingredients.

L32 ANSWER 6 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2003:254270 HCAPLUS
DOCUMENT NUMBER: 138:254224
TITLE: **Methods** for processing of shark skin and manufacture of **collagen**
INVENTOR(S): Watanabe, Kaiji
PATENT ASSIGNEE(S): Japan
SOURCE: Jpn. Kokai Tokkyo Koho, 4 pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| JP 2003092997 | A2 | 20030402 | JP 2001-290201 | 20010921 |

PRIORITY APPLN. INFO.: JP 2001-290201 20010921

AB Shark skin is treated with Na2S or NaOH, treated with Ca(OH)2, washed with H2O, treated with (NH4)2SO4 and NaCl, immersed in an aqueous solution **containing** HCl or AcOH and NaCl, washed with H2O, and immersed in H2O. Scales are removed from the processed shark skin, and **collagen** is extracted from the skin. Undenatured **collagen** of high purity can be obtained.

L32 ANSWER 7 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2003:202391 HCAPLUS
DOCUMENT NUMBER: 138:204049
TITLE: Coextrusion of **food** products with curable coatings
INVENTOR(S): Kobussen, Jacobus Petrus Johannes
PATENT ASSIGNEE(S): KTC Beheer B.V., Neth.
SOURCE: PCT Int. Appl., 17 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| WO 2003020045 | A1 | 20030313 | WO 2002-NL563 | 20020827 |
| W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM | | | | |
| RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG | | | | |
| NL 1018871 | C2 | 20030305 | NL 2001-1018871 | 20010903 |
| EP 1424905 | A1 | 20040609 | EP 2002-753302 | 20020827 |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, SK | | | | |

PRIORITY APPLN. INFO.: NL 2001-1018871 A 20010903
WO 2002-NL563 W 20020827

AB A **method** for preparing an extruded **food** product comprises the steps of (i) simultaneously co-extruding the **food** product and a curable coating on the outer surface of the **food** product; (ii) passing the **food** product that has been subjected to the co-extruding step in step (i) through a coagulation bath; and (iii) subjecting the **food** product from step (ii) to further treatment. Thus, deacetylated chitin may be co-extruded with **collagen**; dipotassium phosphate may be used in the coagulation bath; and the extruded sausage strand may be washed with water to remove salts still present on the surface without the **casing** disintegrating or being remoisturized.

REFERENCE COUNT: 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L32 ANSWER 8 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2002:741454 HCAPLUS
DOCUMENT NUMBER: 137:351986
TITLE: **Food** product obtained by hydrolysis of **collagen-containing** skin
INVENTOR(S): Ermishina, I. G.; Breslavskii, V. P.
PATENT ASSIGNEE(S): Russia
SOURCE: Russ., No pp. given
CODEN: RUXXE7
DOCUMENT TYPE: Patent
LANGUAGE: Russian
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| RU 2181009 | C1 | 20020410 | RU 2000-120781 | 20000810 <-- |

PRIORITY APPLN. INFO.: RU 2000-120781 20000810 <--

AB A protein-derived **food** product is obtained by enzymic hydrolysis of **collagen-containing** material (e.g., from cattle or swine) and includes a complete amino acid **composition**, polypeptides, **water**- and fat-soluble vitamins, trace minerals, and residual moisture. The skin-to-**water** weight ratio for hydrolysis is from 0.35:1 to 0.6:1. Hydrolysis is carried out at 42-49° and pH 7.8-8.0 for 7-10 h. The unhydrolyzed portion is then precipitated at pH 7.4-7.5 and 80-95°. Thus, the product may **contain** amino acids 30-50; di-, tri-, and tetrapeptides 35-55; polypeptides (≤2000 daltons) 11-16; polypeptides (>2000 daltons) 0.05-0.9; vitamins 0.05-0.9; trace elements 0.05-0.5; and **water** 2-7%.

L32 ANSWER 9 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2002:591669 HCAPLUS
DOCUMENT NUMBER: 137:154384
TITLE: Symbiotic regenerative **compositions containing** microorganisms
INVENTOR(S): Schuer, Joerg-Peter
PATENT ASSIGNEE(S): Germany
SOURCE: Eur. Pat. Appl., 25 pp.
CODEN: EPXXDW
DOCUMENT TYPE: Patent
LANGUAGE: German
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| EP 1228769 | A1 | 20020807 | EP 2001-102384 | 20010202 |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR | | | | |
| WO 2002067986 | A2 | 20020906 | WO 2002-EP1056 | 20020201 |
| WO 2002067986 | A3 | 20031211 | | |
| W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM | | | | |
| RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG | | | | |
| EP 1390071 | A2 | 20040225 | EP 2002-712882 | 20020201 |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR | | | | |
| US 2004076614 | A1 | 20040422 | US 2003-467040 | 20031204 |
| PRIORITY APPLN. INFO.: | | | EP 2001-102384 A | 20010202 |
| | | | WO 2002-EP1056 W | 20020201 |

AB The invention concerns regenerative drugs, dietary supplements, **feed** additives that **contain** microorganisms and modulating substances, e.g. enzymes, GRAS (Generally Recognized As Safe) aromas, plant exts. Further the compns. **contain** vitamins, minerals, growth promoters, carrier substances, etc. Microorganisms are a-pathogenic, pathogenic or facultative pathogenic,.

REFERENCE COUNT: 5 THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L32 ANSWER 10 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2002:439303 HCAPLUS
DOCUMENT NUMBER: 137:46451
TITLE: Collagen hydrolyzate (Kollamin) **food** additive preparation from natural raw materials
INVENTOR(S): Ermishina, I. G.; Kapitskii, Yu. E.
PATENT ASSIGNEE(S): Russia
SOURCE: Russ., No pp. given
CODEN: RUXXE7
DOCUMENT TYPE: Patent
LANGUAGE: Russian
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| RU 2169473 | C1 | 20010627 | RU 2000-120780 | 20000810 <-- |
| PRIORITY APPLN. INFO.: | | | RU 2000-120780 | 20000810 <-- |

AB The **method** involves preparing a **food** additive from natural balanced raw materials. The **food** additive Kollamin is an enzymic hydrolyzate of **collagen-containing** tissues **containing** amino acids, polypeptides, **water**-soluble and fat-soluble vitamins, trace elements and residual moisture. Based on Kollamine, nutrient medium is prepared This medium has sodium chloride, lactose, agar-agar and purified **water** that is used for culturing bifidobacteria or lactobacilli. The ready product has 1 x 108 - 1 x 109 viable cells. The product is enriched with biol. active polypeptides with

mol. mass below and above 2000 Da, trace elements, organic and unsatd. fatty acids.

L32 ANSWER 11 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2002:409252 HCAPLUS
DOCUMENT NUMBER: 137:2747
TITLE: **Method** for producing dehydrated biologically active products in particulate form
INVENTOR(S): Schilling, Marvin L.; Fafard, Richard D.
PATENT ASSIGNEE(S): USA
SOURCE: U.S. Pat. Appl. Publ., 8 pp.
CODEN: USXXCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| US 2002065231 | A1 | 20020530 | US 2001-964120 | 20010925 |
| WO 2003027232 | A2 | 20030403 | WO 2002-US28856 | 20020912 |
| WO 2003027232 | A3 | 20030814 | | |
| W: AT, AU, CA, CN, DE, DK, GB, IL, JP, NZ, PT, SE, TR, ZA | | | | |
| RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, SK, TR | | | | |
| EP 1435906 | A2 | 20040714 | EP 2002-799577 | 20020912 |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, FI, CY, TR, BG, CZ, EE, SK | | | | |

PRIORITY APPLN. INFO.:
US 2000-237005P P 20000929
US 2001-964120 A 20010925
WO 2002-US28856 W 20020912

AB The present invention relates to a process for dehydrating naturally occurring organic materials which **contain** a biol. active component, and in particular proteins such as **collagens**, which does not change the original structure of the active component. The process consists of drying such material in particulate form in the presence of an antimicrobial agent and preferably an ionizable salt, such as sodium or **potassium chloride**, at temps. at or below which denaturization occurs until the water content of the material is reduced to <15%. After processing the naturally occurring materials may be used as a dietary supplement, herbal medicines, ingested or topical therapeutic agents, or as an antimicrobial agent added to surgical dressings.

L32 ANSWER 12 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2002:327832 HCAPLUS
DOCUMENT NUMBER: 136:309010
TITLE: Protein-based thermoplastic chewable pet toy
INVENTOR(S): Wang, Shu Huan; Chen, Cheng-Wen
PATENT ASSIGNEE(S): Natural Polymer International Corporation, USA
SOURCE: U.S., 11 pp., Cont.-in-part of U.S. 5,922,379.
CODEN: USXXAM
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 4
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| US 6379725 | B1 | 20020430 | US 1998-145659 | 19980902 |
| CN 1115966 | B | 20030730 | CN 1999-805790 | 19990414 |

| | | | | | |
|---|---|---|---|---|---|
| WO 2000013521 | A1 | 20000316 | WO 1999-US9397 | | 19990430 |
| W: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM | | | | | |
| RW: GH, GM, KE, LS, MW, SD, SL, SZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG | | | | | |
| AU 9937737 | A1 | 20000327 | AU 1999-37737 | | 19990430 |
| EP 1124434 | A1 | 20010822 | EP 1999-920177 | | 19990430 |
| R: DE, FR, GB, IT | | | | | |
| JP 2002524062 | T2 | 20020806 | JP 2000-568336 | | 19990430 |
| TW 522153 | B | 20030301 | TW 1999-88106335 | | 19990503 |
| US 6455083 | B1 | 20020924 | US 1999-467412 | | 19991220 |
| PRIORITY APPLN. INFO.: | | | US 1998-72857 | A2 | 19980505 |
| | | | US 1998-145659 | A | 19980902 |
| | | | WO 1999-US9397 | W | 19990430 |

AB Chewable pet toys are made from protein-based thermoplastic **compn** . **containing** plant- and animal-derived protein material and various additive and nutrient ingredients. The chewable pet toys possess properties of conventional artificial dog bones made of synthetic polymer, such as good strength and hardness, but they are biodegradable and edible. In addition, the chewable pet toys **contain** vitamins, minerals, flavorings, oral hygiene additives and other ingredients to help keep teeth and bones strong and to promote the growth and health of the pet. Thus, soy protein and gluten may be used as sources of plant protein; gelatin and casein as sources of animal protein; and glycerol as an edible plasticizer for injection-molded items.

REFERENCE COUNT: 28 THERE ARE 28 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L32 ANSWER 13 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN

ACCESSION NUMBER: 2001:581670 HCAPLUS
DOCUMENT NUMBER: 135:136698
TITLE: Improved pediatric formula and **methods** for providing nutrition and improving tolerance
INVENTOR(S): Borschel, Marlene W.; Luebbers, Steven T.; Black, Cynthia J.; Mckamy, Daniel L.; Costigan, Timothy
PATENT ASSIGNEE(S): Abbott Laboratories, USA
SOURCE: PCT Int. Appl., 36 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 2
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| WO 2001056406 | A1 | 20010809 | WO 2001-US1295 | 20010116 |
| W: AU, BG, BR, CA, CN, CZ, HU, IL, JP, KR, MX, NO, NZ, PL, RO, SI, SK, TR | | | | |
| RW: AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR | | | | |
| US 6365218 | B1 | 20020402 | US 2000-498350 | 20000204 |
| BR 2001006681 | A | 20020430 | BR 2001-6681 | 20010116 |
| EP 1251750 | A1 | 20021030 | EP 2001-948924 | 20010116 |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, FI, RO, CY, TR | | | | |

| | | | | | |
|---|---|---|---|---|---|
| SI 21018 | C | 20030430 | SI 2001-20017 | | 20010116 |
| JP 2003521501 | T2 | 20030715 | JP 2001-556112 | | 20010116 |
| NO 2002003684 | A | 20021002 | NO 2002-3684 | | 20020802 |
| BG 107019 | A | 20030430 | BG 2002-107019 | | 20020820 |
| PRIORITY APPLN. INFO.: | | | US 2000-498350 | A | 20000204 |
| | | | WO 2001-US1295 | W | 20010116 |

AB The present invention provides an improved pediatric formula and **methods** for providing nutrition to and enhancing tolerance in pediatric patients. The formula may be provided in powder, concentrate or ready-to-**feed** forms. The pediatric formula comprises, based on a 100 kcal basis, about 8 to about 16 g carbohydrate (preferably about 9.4 to about 12.3 g), about 3 to about 6 g lipid (preferably about 4.7 to about 5.6 g), about 1.8 to about 3.3 g protein (preferably about 2.4 to about 3.3 g), and a tolerance improver comprising about 37 to about 370 mg (preferably about 74 to about 222 mg, more preferably about 111 to about 148 mg) xanthan gum. The formula may also be provided in a powder, which comprises, based on 100 g of powder, about 30 to about 90 g carbohydrate (preferably about 48 to about 59 ), about 15 to about 30 g lipid (preferably 22 to about 28 g), about 8 to about 17 g protein (preferably about 11 to about 17), and about 188 to about 1880 mg (preferably about 375 to about 1125, more preferably about 375 to about 1125 mg) xanthan gum. The formula preferably further comprises vitamins and minerals and may further comprise a stabilizer. The **methods** comprise administering to a pediatric patient an effective amount of a pediatric formula according to the invention, as described above.

REFERENCE COUNT: 4 THERE ARE 4 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L32 ANSWER 14 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2001:516085 HCAPLUS
DOCUMENT NUMBER: 135:106651
TITLE: Cooking of meat with microwave after homogenization and gelation and restaurant system using the **method**
INVENTOR(S): Katayama, Taro
PATENT ASSIGNEE(S): Japan
SOURCE: Jpn. Kokai Tokkyo Koho, 8 pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| JP 2001190247 | A2 | 20010717 | JP 2000-3064 | 20000111 |
| PRIORITY APPLN. INFO.: | | | JP 2000-3064 | 20000111 |

AB Meat or fish and shellfish meat is soaked in a high-concentration salt solution (preferably 0.1-7.0 mol/kg) and a high-concentration solution os alkaline agents (preferably 0.01-4.0 mol/kg) for gelation and irradiated with microwave. The process converts sarcolemma, cells, and **collagens** into myofibrils by salting-in action, and the myofibrils are further emulsified by addnl. action of body fluid and phospholipids while meat juice and body fluid are gelated, thus making the muscular tissue homogeneous. Cooking such a homogenized meat with microwave uniformly heats the tissue without loosing umami. The **method** can be applied to seasoned chilled meat, seasoned frozen meat, or thawed meat. Also claimed is a restaurant system by cooking **food** using the above **method** and serving the **food** in a short time. A NaCl solution (6 mol/kg) and

NaHCO3 solution (1 mol/kg ) **containing** vitamin E, vitamin C, sorbic acid, and Na glutamate were injected into frozen round, tumbled for 15 min, and cured at 5° for 24 h. The round was seasoned with NaCl and pepper, broiled for 2 min, and then frozen. The frozen meat was cooked by a microwave oven for 3 min to give soft and juicy steak.

L32 ANSWER 15 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2000:861432 HCAPLUS
DOCUMENT NUMBER: 134:4253
TITLE: Immobilized lactoferrin (Im-LF) antimicrobial agents and uses thereof
INVENTOR(S): Naidu, A. Satyanarayan
PATENT ASSIGNEE(S): USA
SOURCE: PCT Int. Appl., 52 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 3
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| WO 2000072690 | A2 | 20001207 | WO 2000-US14818 | 20000526 |
| WO 2000072690 | A3 | 20010510 | | |
| W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM | | | | |
| RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG | | | | |
| US 6172040 | B1 | 20010109 | US 1999-322700 | 19990528 |
| BR 2000011558 | A | 20020226 | BR 2000-11558 | 20000526 |
| EP 1181044 | A2 | 20020227 | EP 2000-937923 | 20000526 |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO | | | | |
| JP 2003500425 | T2 | 20030107 | JP 2000-620811 | 20000526 |
| BR 2000011021 | A | 20030429 | BR 2000-11021 | 20000526 |
| AU 776657 | B2 | 20040916 | AU 2000-53035 | 20000526 |

PRIORITY APPLN. INFO.: US 1999-322700 A 19990528
WO 2000-US14818 W 20000526

AB Disclosed is a **composition** of matter comprising a defined dispersion of lactoferrin immobilized on a naturally occurring substrate via the N-terminus region of the lactoferrin. Compns. comprising immobilized lactoferrin (Im-LF) are used in a **method** for reducing the microbial contamination of a **composition** subject to microbial contamination, which is also disclosed, and which encompasses a **method** for reducing the microbial contamination of a **food** , such as a meat product. **Foods** treated by the **method** are disclosed, including meat products. A **method** of inhibiting the growth and/or adhesion of a microbial species on a **food** -contacting surface of a material for **food** packaging or **food** handling with Im-LF is also disclosed. **Food containers** and **food**-handling implements so treated are also disclosed, as are antimicrobial cleansers, polishes, paints, sprays, soaps, or detergents **containing** Im-LF for applying to an inanimate surface.

L32 ANSWER 16 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2000:384859 HCAPLUS
DOCUMENT NUMBER: 133:152218
TITLE: Useful protein residues from a new tanning process with low water consumption (Xipe process)
AUTHOR(S): Lopez, Andrea C.; Plata, Maria T.; Del Cueto, Eusebio; Leal, Hermilo; Valdivia, Maria De Los A.
CORPORATE SOURCE: Depto. Alimentos y Biotecnologia, Facultad de Quimica, Universidad Nacional Autonoma de Mexico, Mexico City, Mex.
SOURCE: Revista de la Sociedad Quimica de Mexico (1999), 43(5), 165-170
CODEN: RSQMAN; ISSN: 0583-7693
PUBLISHER: Sociedad Quimica de Mexico
DOCUMENT TYPE: Journal
LANGUAGE: Spanish
AB A hide conditioning process (Xipe process) was developed for extraction of fat and proteinaceous materials from raw hides prior to chrome tanning. The process comprises treatment with saline solns. and NaOH and HCl solns., requires min. amount of water, and the effluents **contain** useful materials that can be recovered to minimize pollutant discharge. Low cost **feedstocks**, e.g., rockfish hide and chicken feet hide were treated using the Xipe **method.** The main protein recovered by precipitation with (NH4)2SO4 from the liquid exts. is **collagen** of 575,440 D mol. weight, as determined by size exclusion chromatog. Various amino acids were identified in the protein fraction, e.g., glycine, proline, and hydroxyproline which together with alanine are the main components of **collagen.** The **collagen** has great potential for use the **food** and cosmetic industries.
REFERENCE COUNT: 17 THERE ARE 17 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L32 ANSWER 17 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2000:351319 HCAPLUS
DOCUMENT NUMBER: 132:333710
TITLE: **Method** for covering a **food** product with collagen
INVENTOR(S): Moeller, Patrick W.
PATENT ASSIGNEE(S): Hickory Specialties, Incorporated, USA
SOURCE: PCT Int. Appl., 19 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| WO 2000028837 | A1 | 20000525 | WO 1999-US15909 | 19990714 <-- |
| W: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM | | | | |
| RW: GH, GM, KE, LS, MW, SD, SL, SZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG | | | | |
| CA 2351540 | AA | 20000525 | CA 1999-2351540 | 19990714 <-- |
| AU 9951013 | A1 | 20000605 | AU 1999-51013 | 19990714 <-- |

| | | | | | |
|---|---|---|---|---|---|
| AU 759935 | B2 | 20030501 | | | |
| BR 9915442 | A | 20010807 | BR 1999-15442 | | 19990714 <-- |
| EP 1130978 | A1 | 20010912 | EP 1999-935556 | | 19990714 <-- |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO | | | | | |
| JP 2002529109 | T2 | 20020910 | JP 2000-581898 | | 19990714 <-- |
| NZ 511985 | A | 20021220 | NZ 1999-511985 | | 19990714 <-- |
| US 2001022985 | A1 | 20010920 | US 2001-852172 | | 20010509 <-- |
| US 6541053 | B2 | 20030401 | | | |
| PRIORITY APPLN. INFO.: | | | US 1998-193694 | A | 19981117 <-- |
| | | | WO 1999-US15909 | W | 19990714 <-- |

AB A collagen processing **method** is presented for **thickening** or hardening the collagen sufficiently, by application of a **liquid** smoke fraction obtained from a **liquid** smoke derivative (a derivative being com. available as Code V), so that the resultant treated collagen is useful as a casing for a **food** product. The **liquid** smoke fraction may be obtained by treating Code V with both carbon and a pH adjustment whereby the **method** is without an effect on the taste of the **food** product. In another embodiment, the Code V is only pH adjusted.

REFERENCE COUNT: 10 THERE ARE 10 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L32 ANSWER 18 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2000:268514 HCAPLUS
DOCUMENT NUMBER: 132:264429
TITLE: Brine **formulation** for curing extruded sausage strand
INVENTOR(S): Kobussen, Jaap; Kobussen, Mart; Kobussen, Jos; Alexander, David
PATENT ASSIGNEE(S): Townsend Engineering Company, USA
SOURCE: U.S., 7 pp.
CODEN: USXXAM
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | | DATE |
|---|---|---|---|---|---|
| US 6054155 | A | 20000425 | US 1997-990619 | | 19971215 |
| CA 2274960 | C | 20031111 | CA 1998-2274960 | | 19981211 |
| US 6153234 | A | 20001128 | US 1999-287719 | | 19990407 |
| MX 9907532 | A | 20000630 | MX 1999-7532 | | 19990813 |
| PRIORITY APPLN. INFO.: | | | US 1997-990619 | A | 19971215 |
| | | | WO 1998-US26468 | W | 19981211 |

AB In a **method** for coagulating a co-extruded **collagen** gel on a **food** product (e.g., sausages), a highly soluble salt (solubility ≥8 mol/L at 20°) is applied to the **collagen** gel and the **collagen** gel is coagulated in <60 s. The **collagen** gel is acidified with an inorg. acid such as hydrochloric or sulfuric acid and has a dry matter of 3-25%. Thus, the salt used in the coagulation solution may be potassium carbonate or dipotassium phosphate.

REFERENCE COUNT: 9 THERE ARE 9 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L32 ANSWER 19 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2000:260088 HCAPLUS
DOCUMENT NUMBER: 132:278461
TITLE: Apparatus and chemical **composition** for

maintaining atmospheric humidity to preserve **foods**
INVENTOR(S): Fuller, Peter E.
PATENT ASSIGNEE(S): Applied Humidity Technologies, USA
SOURCE: PCT Int. Appl., 41 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 2
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | | DATE |
|---|---|---|---|---|---|
| WO 2000021580 | A1 | 20000420 | WO 1999-US23420 | | 19991006 |
| W: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, UZ, VN, YU, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM | | | | | |
| RW: GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG | | | | | |
| US 6106775 | A | 20000822 | US 1999-405428 | | 19990923 |
| CA 2355687 | AA | 20000420 | CA 1999-2355687 | | 19991006 |
| AU 9962952 | A1 | 20000501 | AU 1999-62952 | | 19991006 |
| EP 1119377 | A1 | 20010801 | EP 1999-950256 | | 19991006 |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO | | | | | |
| JP 2002527411 | T2 | 20020827 | JP 2000-575552 | | 19991006 |

PRIORITY APPLN. INFO.:

| | | |
|---|---|---|
| US 1998-103705P | P | 19981009 |
| US 1999-405428 | A | 19990923 |
| WO 1999-US23420 | W | 19991006 |

AB Aqueous compns. are formed from combining water, and at least one solute such as **sodium bicarbonate**, acetylsalicylic acid or mixts. of these; the compns. are used to introduce and maintain humidity in the atmospheric The aqueous compns. can be used to prolong the shelf life of **foods**, including vegetables, fruits, meats, fish, **seafood**, cheeses, other dairy products, cookies, breads, cakes, brown sugar, and tortillas, as well as cut flowers. The aqueous compns. can be applied directly to the **food** or can be applied to evaporation devices. The evaporation devices have a shell with holes and an absorbent material encased in the shell. When the aqueous **composition** has been applied to the evaporation device, the device is placed in a space that **contains** the **food** to be preserved. Thus, the usable life of lettuce can be extended 1-3 days by use of the device. The evaporation device can be recharged by reapplying the aqueous **composition** as needed.

REFERENCE COUNT: 4 THERE ARE 4 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L32 ANSWER 20 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1998:761794 HCAPLUS
DOCUMENT NUMBER: 130:13420
TITLE: Pigment/dyestuff **composition**
INVENTOR(S): Rydenfors, Goran
PATENT ASSIGNEE(S): AB Tripasin, Swed.
SOURCE: PCT Int. Appl., 10 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| WO 9851160 | A1 | 19981119 | WO 1998-SE885 | 19980514 <-- |
| W: AL, AM, AT, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, CZ, DE, DE, DK, DK, EE, EE, ES, FI, FI, GB, GE, GH, GM, GW, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM | | | | |
| RW: GH, GM, KE, LS, MW, SD, SZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG | | | | |
| SE 9701828 | A | 19981116 | SE 1997-1828 | 19970516 <-- |
| SE 508907 | C2 | 19981116 | | |
| AU 9875598 | A1 | 19981208 | AU 1998-75598 | 19980514 <-- |
| PRIORITY APPLN. INFO.: | | | SE 1997-1828 | 19970516 <-- |
| | | | WO 1998-SE885 | 19980514 <-- |

AB A pigment/dyestuff **composition** for coloring of **collagen-containing** sausage casings is disclosed. The **composition** comprises 2-10 % by weight of pigment/dyestuff, 3-30 % by weight of polyoxyethylene sorbitan fatty acid ester, 1-10 % by weight of sorbitan fatty acid ester, 0-70 % by weight of dispersing agent, the balance being **water** and, optionally, other conventional additives.

REFERENCE COUNT: 2 THERE ARE 2 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L32 ANSWER 21 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1997:580666 HCAPLUS
DOCUMENT NUMBER: 127:181148
TITLE: Liquid **compositions** for adrenal cortex function promotion and infection prevention
INVENTOR(S): Sakata, Shigenobu; Tatsumi, Jiro; Fukai, Masaru
PATENT ASSIGNEE(S): Handa, Shigenobu, Japan
SOURCE: Jpn. Kokai Tokkyo Koho, 3 pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| JP 09176029 | A2 | 19970708 | JP 1995-354770 | 19951226 |
| PRIORITY APPLN. INFO.: | | | JP 1995-354770 | 19951226 |

AB Liquid compns. for adrenal cortex function promotion and infection prevention comprise Tilia exts. and substances selected from e.g. iron ammonium citrate, salicylic acid and citric acid. The compns. also can be incorporated into cosmetics or **foods.**

L32 ANSWER 22 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1997:456087 HCAPLUS
DOCUMENT NUMBER: 127:140535
TITLE: Product for alleviating the symptoms of arthritis in mammals
INVENTOR(S): Moore, Eugene R.
PATENT ASSIGNEE(S): USA
SOURCE: U.S., 6 pp., Cont.-in-part of U.S. 5,529,786.
CODEN: USXXAM

DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 4
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| US 5645851 | A | 19970708 | US 1996-629744 | 19960409 <-- |
| US 5529786 | A | 19960625 | US 1994-202723 | 19940228 <-- |
| WO 9737643 | A1 | 19971016 | WO 1996-US7423 | 19960521 <-- |
| W: AT, AU, BR, CA, CH, CZ, DE, DK, ES, FI, GB, JP, MX, NO, NZ, SE | | | | |
| RW: AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE | | | | |
| AU 9660235 | A1 | 19971029 | AU 1996-60235 | 19960521 <-- |
| PRIORITY APPLN. INFO.: | | | US 1994-202723 | 19940228 <-- |
| | | | US 1996-629744 | 19960409 <-- |
| | | | WO 1996-US7423 | 19960521 <-- |

AB A **composition** useful as an edible supplement for alleviating the symptoms of arthritis for oral consumption by mammals comprise animal tissue **containing water**-insol. Type II collagen, which has been separated from non-Type II **collagen containing** tissue and has been sterilized in subdivided form without changing the original structure of the Type II collagen. Collagen was prepared from chicken cartilage and **soaked** in 3% hydrogen peroxide solution for 20 min for sterilization. A mature, 135 lb female suffering from severe rheumatoid polyarthritis took 0.1 g/day above collagen for the first mo and 0.5 g/day for the remaining 3 mo. The patient was gradually able to reduce the intake of her normal arthritis medicine without ill effect. During this treatment time a general decrease in pain in all joint was also noted.

L32 ANSWER 23 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1997:124867 HCAPLUS
DOCUMENT NUMBER: 126:156646
TITLE: Collagen sausage casing **containing** encapsulated smoke and **method** of making
INVENTOR(S): Stribling, Kenneth V.
PATENT ASSIGNEE(S): Devro Plc, UK
SOURCE: U.S., 3 pp.
CODEN: USXXAM
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| US 5599570 | A | 19970204 | US 1995-552835 | 19951103 <-- |
| EP 861033 | A1 | 19980902 | EP 1996-935154 | 19961104 <-- |
| EP 861033 | B1 | 20030129 | | |
| R: DE, ES, GB, NL | | | | |
| ES 2189887 | T3 | 20030716 | ES 1996-935154 | 19961104 <-- |
| US 5716656 | A | 19980210 | US 1996-751294 | 19961118 <-- |
| PRIORITY APPLN. INFO.: | | | US 1995-552835 A | 19951103 <-- |
| | | | WO 1996-GB2685 W | 19961104 <-- |

AB A collagen **food** wrapping comprising collagen extruded into a film is disclosed. The **collagen contains** a smoke component which is encapsulated with an encapsulating material which will release the smoke component during curing or cooking prior to consumption. The invention further includes a collagen slurry **containing** an encapsulated **liquid** smoke component and a **method** for

manufacturing a wrapped **food** product by extruding the slurry onto a surface of the **food** product to form such a film.

L32 ANSWER 24 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1994:79824 HCAPLUS
DOCUMENT NUMBER: 120:79824
TITLE: Elimination of chrome in solid residues from tanning
AUTHOR(S): Celma, Pedro; Cabeza, Luisa F.; Ases, Xavi; Cot, James; Manich, Albert
CORPORATE SOURCE: Inst. Quim. Sarria, Barcelona, Spain
SOURCE: Afinidad (1993), 50(447), 286-8
CODEN: AFINAE; ISSN: 0001-9704
DOCUMENT TYPE: Journal
LANGUAGE: Spanish
AB A **method** for recovery and recycling of chrome reagent and **collagen** from tanned leather residues is based on treatment with H2O2 in basic medium (formaldehyde as stabilizer, Na2SO4 and CaSO4). Oxidation of Cr(III) to Cr(VI) takes place under de-tanning conditions that preserve the fiber content of **collagen.** After oxidation for 45 min at room temperature, the residue is rinsed, filtered, and rinsed/dehydrated with acetone. The bath **containing** Cr(VI) is treated with NaCl/H2SO4 to reduce Cr(VI) to Cr(III), which can be recovered for tanning or safely disposed of. The elimination of Cr from the residue was ≤98.8%, depending on the amount of H2O2 used. The **collagen** can be used for **feed**, or can be reconstituted and used in pharmaceutical and cosmetic **formulations.**

L32 ANSWER 25 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1993:190482 HCAPLUS
DOCUMENT NUMBER: 118:190482
TITLE: The use of fibrous collagen as a texture modifier in **foods**, pharmaceuticals, and cosmetics
INVENTOR(S): French, James William Leonard
PATENT ASSIGNEE(S): Stork Fibron B. V., Neth.
SOURCE: Eur. Pat. Appl., 6 pp.
CODEN: EPXXDW
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| EP 532119 | A1 | 19930317 | EP 1992-202744 | 19920909 <-- |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IE, IT, LI, LU, MC, NL, PT, SE | | | | |
| NL 9101520 | A | 19930401 | NL 1991-1520 | 19910909 <-- |
| JP 06090671 | A2 | 19940405 | JP 1992-239421 | 19920908 <-- |
| PRIORITY APPLN. INFO.: | | | NL 1991-1520 | 19910909 <-- |

AB Fibrous collagen is used to control the consistency and structure of **foods**, pharmaceuticals, and cosmetics. The fibrous collagen fiber is preferably prepared by the **method** of PCT Patent Application PCT/GB91/02289. Preparation of a basis for cosmetic or therapeutical cream from the fibrous collagen fiber, **water**, and lanolin was shown.

L32 ANSWER 26 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1991:150178 HCAPLUS
DOCUMENT NUMBER: 114:150178
TITLE: Manufacture of microcapsules from atelocollagen and polyholosides for cosmetic, pharmaceutical or

**food compositions**

INVENTOR(S): Levy, Marie Christine; Andry, Marie Christine; Huc, Alain; Buffevant, Chantal
PATENT ASSIGNEE(S): Bioetica S. A., Fr.
SOURCE: Eur. Pat. Appl., 16 pp.
CODEN: EPXXDW
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| EP 381543 | A1 | 19900808 | EP 1990-400030 | 19900105 <-- |
| EP 381543 | B1 | 19930526 | | |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL | | | | |
| FR 2642329 | A1 | 19900803 | FR 1989-1221 | 19890131 <-- |
| FR 2642329 | B1 | 19910524 | | |
| AT 89766 | E | 19930615 | AT 1990-400030 | 19900105 <-- |
| ES 2058827 | T3 | 19941101 | ES 1990-400030 | 19900105 <-- |
| AU 9048864 | A1 | 19900809 | AU 1990-48864 | 19900129 <-- |
| AU 633866 | B2 | 19930211 | | |
| CA 2009065 | AA | 19900731 | CA 1990-2009065 | 19900131 <-- |
| CA 2009065 | C | 19990824 | | |
| JP 02229111 | A2 | 19900911 | JP 1990-21927 | 19900131 <-- |
| JP 2534921 | B2 | 19960918 | | |
| US 5395620 | A | 19950307 | US 1993-74701 | 19930608 <-- |
| US 5622656 | A | 19970422 | US 1994-328903 | 19941025 <-- |

PRIORITY APPLN. INFO.:

| | | |
|---|---|---|
| FR 1989-1221 | A | 19890131 <-- |
| US 1989-336711 | A | 19890412 <-- |
| EP 1990-400030 | A | 19900105 <-- |
| US 1991-749909 | B1 | 19910826 <-- |
| US 1993-74701 | A3 | 19930608 <-- |

AB The microcapsules of the invention comprise a mixed wall of crosslinked atelocollagen and polyholosides (e.g. glycosaminoglycans), the proportion of the latter relative to the atelocollagen being preferably 18-50 weight%. The microcapsules can be manufactured either by a process involving interfacial crosslinking or by extrusion of a laminar flow which is broken up by vibrations into individual droplets, which fall in a crosslinking bath. The **atelocollagen-containing** microcapsules are biocompatible and are especially suitable for the manufacture of cosmetic, pharmaceutical, or **food** compns. Manufacture of microcapsules **containing** vitamin C, CD RED 30 pigment, olive oil, salmon oil, or oenethera oil is described.

L32 ANSWER 27 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1989:6649 HCAPLUS
DOCUMENT NUMBER: 110:6649
TITLE: **Composite** material for **foodstuffs** or for tissue culture and **method** for its preparation
INVENTOR(S): Stol, Miroslav; Adam, Milan; Lukes, Eduard; Jats, Oldrich; Kucera, Frantisek
PATENT ASSIGNEE(S): Czech.
SOURCE: Czech., 15 pp.
CODEN: CZXXA9
DOCUMENT TYPE: Patent
LANGUAGE: Czech
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| CS 235857 | B1 | 19850515 | CS 1982-9669 | 19821227 <-- |
| PRIORITY APPLN. INFO.: | | | CS 1982-9669 | 19821227 <-- |

AB Sausage casings were prepared by treating 500 g swollen **collagen containing** 7% solids with 665 mL **water containing** 2.5 g NaOH to obtain a viscous **liquid containing** 3% collagen. This **liquid** was mixed with a viscose solution **containing** 10% cellulose and 7% NaOH, spread on glass to form a 0.25-0.30 mm film and coagulated with 30 g Na2SO4 in 10 mL concentrated H2SO4/L. The film was successfully used as a substrate for cultures of embryonal fibroblasts and myoblasts.

L32 ANSWER 28 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1984:173409 HCAPLUS
DOCUMENT NUMBER: 100:173409
TITLE: Alkaline hydrolyzates of collagen
AUTHOR(S): Popernatskii, O. A.; Nosovskii, M. V.
CORPORATE SOURCE: Luzhsk. Zavod "Belkozin", USSR
SOURCE: Myasnaya Industriya SSSR (**1984**), (2), 28-31
CODEN: MYISAM; ISSN: 0027-5492
DOCUMENT TYPE: Journal
LANGUAGE: Russian

AB **Collagen-containing** waste materials from the sausage manufacturing industry were hydrolyzed at 0.2 MPa and 130° for 2.5-24 h in the presence of weak alkali, such as Ca(OH)2 (7.4 or 142 g/L), to obtain (after purification and **drying**) a collagen hydrolyzate for use in animal **feeding**, cosmetics, or the microbiol. industry. Hydrolyzates obtained by 24-h hydrolysis with Ca(OH)2 at 7.4 g/L or 2.5-h hydrolysis at 142 g Ca(OH)2/L had an amino acid **composition** similar to that of collagen. The degree of collagen hydrolysis was more affected by the concentration of Ca(OH)2 than by the duration of hydrolysis.

L32 ANSWER 29 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1983:214430 HCAPLUS
DOCUMENT NUMBER: 98:214430
TITLE: A product **containing** gelled, hydrolyzed **collagen**
INVENTOR(S): Shank, Joseph L.
PATENT ASSIGNEE(S): Dynagel, Inc., USA
SOURCE: Eur. Pat. Appl., 57 pp.
CODEN: EPXXDW
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|---|---|---|---|
| EP 73908 | A1 | 19830316 | EP 1982-106370 | 19820715 |
| EP 73908 | B1 | 19850313 | | |
| R: AT, BE, CH, DE, FR, GB, IT, LI, NL, SE | | | | |
| US 4426443 | A | 19840117 | US 1981-295796 | 19810827 |
| AT 12064 | E | 19850315 | AT 1982-106370 | 19820715 |
| AU 8286144 | A1 | 19830303 | AU 1982-86144 | 19820719 |
| AU 554974 | B2 | 19860911 | | |
| ZA 8205687 | A | 19830629 | ZA 1982-5687 | 19820805 |
| CA 1184361 | A1 | 19850326 | CA 1982-408879 | 19820806 |
| US 4528204 | A | 19850709 | US 1984-570250 | 19840112 |

PRIORITY APPLN. INFO.: US 1981-295796 19810827
EP 1982-106370 19820715

AB An ungelled aqueous concentrate with a gel-set temperature >20° comprising 10-60 weight % hydrolyzed **collagen** and a non-acid lyotropic agent (urea [57-13-6] or CaCl2) at a **collagen**-lyotrope ratio of 1:0.1-1:4.5 with a concentrate pH value of .apprx.2.5 to .apprx.7 is prepared The concentrate is stable at room temperature, readily dilutable, and requires no heating for dilution The concentrate is suitable for use in **food**, coal dust control, photog. film subbings, and paper sizing. Dilution with water to a hydrolyzed **collagen** concentration of .apprx.2 weight % in the total **composition** while maintaining the concentrate pH, gives a diluted **composition** with a gel-set temperature higher than that of the concentrate Thus, a gelatin dessert was prepared by dry blending gelatin-HCl 26.4, urea 18.9, fumaric acid [110-17-8] 4.0, sodium citrate [994-36-5] 1.8, sodium benzoate [532-32-1] 0.05, and K sorbate 0.05 weight %, adding liquid flavoring and coloring and water 42.7 weight %, and heating with agitation at 60° to form a homogeneous concentrate The pH was adjusted by adding NaOH and sweeteners were added. After cooling, the concentrate had a pH of 4.5 and a gel-set temp of 10°. Dilution of 1 vol of concentrate with 10 volume tap water produced a gelatin dessert with gel-set temperature of 13.5°.

L32 ANSWER 30 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1982:525956 HCAPLUS
DOCUMENT NUMBER: 97:125956
TITLE: Production of **feed** flow from **collagen-containing** raw materials
AUTHOR(S): Biktashev, R. U.; Nedzvetskii, V. K.; Filippov, G. S.
CORPORATE SOURCE: Vet. Inst., Kazan, USSR
SOURCE: Nauchnye Trudy Kazanskogo Gosudarstvennogo Veterinarnogo Instituta im. N. E. Baumana (**1981**), 134, 106-7
CODEN: NTKBDS
DOCUMENT TYPE: Journal
LANGUAGE: Russian

AB Tannery wastes, mainly from the flesh side of skins, are hydrolyzed either fermentatively (0.25% complex fermentation preparation added) or by acid (2% HOAc)-alkaline (1% (NH4)2SO4) treatment to produce a meal with improved nutritional characteristics which can be used in livestock **feeds** . The raw material **contained**: **dry** substance 23, crude protein 11.9, ash 7.7, NaCl 5, and S 0.13%, and had a pH of 14.0. The meal produced had the following **composition**: **dry** substance 95, N 8, fat 17, ash 22, total S 0.75-1.06, and NaCl <0.3%.

L32 ANSWER 31 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1978:177002 HCAPLUS
DOCUMENT NUMBER: 88:177002
TITLE: The **composition** of Phenonip and its compatibility with collagen
AUTHOR(S): Riemschneider, R.; Chik, W. H.
CORPORATE SOURCE: Inst. Biochem., Freie Univ. Berlin, Berlin, Fed. Rep. Ger.
SOURCE: Kosmetika (Zurich) (**1977**), 5(5), 119-26
CODEN: KOSMDX; ISSN: 0377-8304
DOCUMENT TYPE: Journal
LANGUAGE: German

AB 2-(Phenoxy)-ethanol [122-99-6], p-hydroxybenzoic acid Me ester

[99-76-3], p-hydroxybenzoic acid Et ester [120-47-8], p-hydroxybenzoic acid Pr ester [94-13-3], p-hydroxybenzoic acid iso-Bu ester [4247-02-3], and p-hydroxybenzoic acid n-butylester [94-26-8] were identified by gas-**liquid** chromatog. in Phenonip [8066-38-4]. Phenonip as a preservative did not interfere with standard **methods** used for characterization of collagen solns. A Phenonip-preserved **collagen contained** 33% glycine and 16 other amino acids in various amts., but not cystine.

L32 ANSWER 32 OF 32 HCAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1971:65069 HCAPLUS
DOCUMENT NUMBER: 74:65069
TITLE: Synthetic leather **containing** collagen powder
INVENTOR(S): Braun, Emil; Kuehn, Joachim
PATENT ASSIGNEE(S): Freudenberg, Carl, K.-G.
SOURCE: Fr., 14 pp.
CODEN: FRXXAK
DOCUMENT TYPE: Patent
LANGUAGE: French
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE | |
|---|---|---|---|---|---|
| FR 1598778 | | 19700814 | | | <-- |
| GB 1251829 | | | GB | | |
| PRIORITY APPLN. INFO.: | | | DE | 19671227 | <-- |

AB A uniformly distributed collagen powder vulcanized on sheets of polyamide fibers (I), latex, poly(vinyl acetate), polyamide-wool, or polyamide-polyester **composites** gave artificial leather with good **water** impermeability. Thus, a powder of 120 mg HCHO/100 g collagen was uniformly distributed (150 g/m2) by a transversal **feeder** on a sheet of I. This **composite** was clamped between 2 sheets of wire gauze, **dried**, impregnated in a latex bath, and heated at 50-130° to complete vulcanization. This sheet was coated with polyurethane to give a leather substitute used as a shoe upper which was air- but not **water**-permeable.

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=> d que stat l34
L1             1 SEA FILE=REGISTRY ABB=ON  "SODIUM BICARBONATE"/CN
L2             1 SEA FILE=REGISTRY ABB=ON  SODIUM SULPHATE/CN
L3             1 SEA FILE=REGISTRY ABB=ON  AMMONIUM CHLORIDE/CN
L4             1 SEA FILE=REGISTRY ABB=ON  CALCIUM CHLORIDE/CN
L5             0 SEA FILE=REGISTRY ABB=ON  SODIUM HYDROGEN PHOSPHATE/CN
L6             2 SEA FILE=REGISTRY ABB=ON  ("SODIUM HYDROGEN PHOSPHATE (NA2H2P2O
                 7)"/CN OR "SODIUM HYDROGEN PHOSPHATE (NAH2PO4)"/CN)
L7             4 SEA FILE=REGISTRY ABB=ON  ("POTASSIUM HYDROGEN PHOSPHATE
                 (K2H2P2O7)"/CN OR "POTASSIUM HYDROGEN PHOSPHATE (K2HPO4)"/CN
                 OR "POTASSIUM HYDROGEN PHOSPHATE (K3HP2O7)"/CN OR "POTASSIUM
                 HYDROGEN PHOSPHATE (KH2PO4)"/CN)
L8             1 SEA FILE=REGISTRY ABB=ON  "POTASSIUM CHLORIDE"/CN
L9             1 SEA FILE=REGISTRY ABB=ON  "AMMONIUM SULPHATE"/CN
L10          995 SEA FILE=HCAPLUS ABB=ON  ?COLLAGEN?(W)(?CASING? OR ?CONTAIN?)
L11           62 SEA FILE=HCAPLUS ABB=ON  L10 AND (?FOOD? OR ?FEED?)
L12            1 SEA FILE=HCAPLUS ABB=ON  L11 AND (?CLIP?(3A)(?STRENGTH? OR
                 ?STRONG?) OR ?THICK?)
L13            3 SEA FILE=HCAPLUS ABB=ON  L11 AND (?COOK? OR ?BAKE? OR ?BOIL?
                 OR ?BROIL?)(L)(?RESIST? OR ?LESS? OR ?RESTRICT? OR ?BARRIER?)
L14           37 SEA FILE=HCAPLUS ABB=ON  L11 AND (?SOAK? OR DRY? OR ?DRIED? OR
                 ?AQUEOUS? OR ?WATER? OR ?LIQUID?)
L15           37 SEA FILE=HCAPLUS ABB=ON  L12 OR L13 OR L14
L16           37 SEA FILE=HCAPLUS ABB=ON  L15 AND (?PACK? OR ?CONTAIN? OR
                 ?HOLD? OR ?SECURE?)
L17            4 SEA FILE=HCAPLUS ABB=ON  L15 AND (?PACK? OR ?HOLD?)
L18           37 SEA FILE=HCAPLUS ABB=ON  L16 OR L17
L19           12 SEA FILE=HCAPLUS ABB=ON  L18 AND (?COMPOSIT? OR ?FORMULAT?)
L20            7 SEA FILE=HCAPLUS ABB=ON  L18 AND (?METHOD? OR ?TECHNIQ?)
L21           37 SEA FILE=HCAPLUS ABB=ON  L18 OR L19 OR L20
L22           33 SEA FILE=HCAPLUS ABB=ON  L21 AND (PD<20021115 OR PRD<20021115)
L24         1032 SEA FILE=HCAPLUS ABB=ON  ?COLLAGEN? AND (L1 OR L2 OR L3 OR L4
                 OR L5 OR L6 OR L7 OR L8 OR L9 OR (?SODIUM? OR NA)(W)(?BICARBONA
                 T? OR ?SULPHAT? OR ?SULFAT?) OR (?AMMONIUM? OR NH4 OR ?CALCIUM?
                  OR CA OR ?POTASSIUM?)(W)(?CHLORIDE? OR CL) OR (?SODIUM? OR NA
                 OR ?POTASSIUM?)(W)(?HYDROGEN?)(W)(?PHOSPHAT?))
L25          564 SEA FILE=HCAPLUS ABB=ON  L24 AND (?CASING? OR ?CONTAIN?)
L26           27 SEA FILE=HCAPLUS ABB=ON  L25 AND (?FOOD? OR ?FEED?)
L27            1 SEA FILE=HCAPLUS ABB=ON  L26 AND (?CLIP?(3A)(?STRENGTH? OR
                 ?STRONG?) OR ?THICK?)
L30           60 SEA FILE=HCAPLUS ABB=ON  L22 OR L26 OR L27
L32           32 SEA FILE=HCAPLUS ABB=ON  L30 AND (?COMPOSIT? OR ?FORMULAT? OR
                 ?METHOD? OR ?TECHNIQ?)
L33            4 SEA L32
L34            4 DUP REMOV L33 (0 DUPLICATES REMOVED)

=> d ibib abs l34 1-4

L34  ANSWER 1 OF 4     MEDLINE on STN
ACCESSION NUMBER:    96426976     MEDLINE
DOCUMENT NUMBER:     PubMed ID: 8829239
TITLE:               Textural, color, and sensory properties of bologna
                     containing various levels of washed chicken skin.
AUTHOR:              Bonifer L J; Froning G W; Mandigo R W; Cuppett S L; Meagher
                     M M
CORPORATE SOURCE:    Department of Food Science and Technology, University of
                     Nebraska, Lincoln 68583-0919, USA.
SOURCE:              Poultry science, (1996 Aug) 75 (8) 1047-55.
                     Journal code: 0401150. ISSN: 0032-5791.
PUB. COUNTRY:        United States
```

DOCUMENT TYPE: Journal; Article; (JOURNAL ARTICLE)
LANGUAGE: English
FILE SEGMENT: Priority Journals
ENTRY MONTH: 199612
ENTRY DATE: Entered STN: 19970128
Last Updated on STN: 19970128
Entered Medline: 19961217

AB Poultry skin was washed in **sodium bicarbonate** (0.5%) solution in a pilot plant facility to remove fat from skin. **Composition** of the washed product was determined and its functional properties were determined in a bologna product at the levels of 0, 10, and 20%. Washing reduced fat, and increased total protein and moisture in skin. **Collagen** content was significantly increased and water- and salt-soluble protein in washed skin were significantly decreased compared to unwashed skin ($P < 0.05$). With reference to emulsion stability, skin content did not affect fat or gel-water losses and lowered solids loss when compared to bologna with 0% skin ($P < 0.05$). Kramer Shear peak force was not significantly different for bologna at each treatment level. Total energy was higher for bologna with 0% skin ($P < 0.05$). Skin addition did not affect compression measurements of hardness, springiness, cohesiveness, and chewiness when compared to bologna with 0% skin. The addition of skin resulted in a lighter (L), less red (aL), and less yellow (bL) product according to HunterLab color analysis ($P < 0.05$). Consumer panelists rated bologna with 10% skin highest in texture, flavor, and texture and appearance acceptability ($P < 0.05$). Washed chicken skin may have potential as a low cost, low fat ingredient for emulsified meat products.

L34 ANSWER 2 OF 4 EMBASE COPYRIGHT 2004 ELSEVIER INC. ALL RIGHTS RESERVED. on STN
ACCESSION NUMBER: 91268238 EMBASE
DOCUMENT NUMBER: 1991268238
TITLE: Dietary fat modifies thromboxane A2-induced stimulation of rat platelets.
AUTHOR: Heemskerk J.W.M.; Feijge M.A.H.; Kester A.; Hornstra G.
CORPORATE SOURCE: Department of Biochemistry, Biomedical Center, University of Limburg, P.O. Box 616,6200 MD Maastricht, Netherlands
SOURCE: Biochemical Journal, (1991) 278/2 (399-404).
ISSN: 0264-6021 CODEN: BIJOAK
COUNTRY: United Kingdom
DOCUMENT TYPE: Journal; Article
FILE SEGMENT: 025 Hematology
029 Clinical Biochemistry
LANGUAGE: English
SUMMARY LANGUAGE: English

AB Diets **containing** high levels of monounsaturated, n-6 polyunsaturated and n-3 polyunsaturated fatty acids were fed to Wistar rats. This resulted in decreases in the arachidonate content in platelet phospholipids to 91%, 79% and 51% respectively of the level found after **feeding** a diet rich in saturated fatty acids. In the presence of CaCl2, **collagen**- and thrombin-induced aggregation of washed platelets from the saturated-fat dietary group (with highest level of arachidonate) was low compared with that of platelets from the other dietary groups, despite a relatively high production of thromboxane B2. On the other hand, n-3 polyunsaturated fatty acids in the diet resulted in platelets aggregating actively, but producing low levels of levels of thromboxane B2. When indomethacin-treated rat platelets were activated with the thromboxane A2 analogue U46619, the presence of a second agonist such as **collagen**, ADP or thrombin was necessary for aggregate formation. U46619-induced aggregation in combination with either

co-activator was relatively low in arachidonate-rich platelets, and was higher in platelets with a low arachidonate content. Similarly, phospholipase C-catalysed formation of L-myo-inositol phosphates was higher in platelets with a low arachidonate content. We conclude that the ability of platelets to react with thromboxane A2 is modified by diet in such a way that a decreased substrate-limited generation of thromboxane A2 is compensated for by an increased response to thromboxane, and vice versa. No significant differences were detected in the binding of U46619 or SQ29548 to platelets from the various dietary groups. Therefore the changed response seems not to be caused by modified properties of the thromboxane A2/prostaglandin H2 receptors, but by altered transduction of the thromboxane signal.

L34 ANSWER 3 OF 4 EMBASE COPYRIGHT 2004 ELSEVIER INC. ALL RIGHTS RESERVED. on STN
ACCESSION NUMBER: 77137904 EMBASE
DOCUMENT NUMBER: 1977137904
TITLE: Effect of different levels of methionine and sulfate on **collagen** metabolism and growth of young pigs.
AUTHOR: Robel E.J.
CORPORATE SOURCE: Non Ruminant Anim. Nutrit. Lab., Nutrit. Inst., US Dept. Agric., Beltsville, Md. 20705, United States
SOURCE: Nutrition Reports International, (1976) 14/2 (147-154). CODEN: NURIBL
DOCUMENT TYPE: Journal
FILE SEGMENT: 029 Clinical Biochemistry
005 General Pathology and Pathological Anatomy
LANGUAGE: English
AB The sparing effect of sulfate sulfur on dietary methionine was investigated in relation to **collagen** metabolism and body weight gains with weaned pigs 2 wk of age. The diets for the various treatments **contained** crystalline amino acids and a sulfate free mineral mixture. The basal diet **contained** 0.8% L methionine. **Sodium sulfate** was added to methionine limiting diets in amounts to make the combination of methionine and **sodium sulfate** equal to 0.8%. The methionine limiting diets **contained** 0.6, 0.4, 0.2 and 0.0% of L methionine. The pigs were allowed the diets and deionized water ad libitum for 3 wk. When **sodium sulfate** replaced up to 50% of the dietary methionine level of the basal diet, body weight gains, **feed** utilization, neutral salt soluble **collagen** levels or total **collagen** levels of pig tendon tissue did not differ ($P < 0.01$) from those of pigs fed the basal. Differences ($P < 0.01$) between pigs fed the basal **containing** 0.8% **sodium sulfate** and those fed the basal without **sodium sulfate** were not observed for the parameters studied.

L34 ANSWER 4 OF 4 JAPIO (C) 2004 JPO on STN
ACCESSION NUMBER: 2004-159656 JAPIO
TITLE: STARCH/**COLLAGEN CASING** FOR CO-EXTRUDED **FOOD** PRODUCT
INVENTOR: JOLY GHISLAINE; KASICA JAMES J; O'MARA ROBERT; SHARIFF ROXANNA
PATENT ASSIGNEE(S): NATL STARCH & CHEM INVESTMENT HOLDING CORP
PATENT INFORMATION:

| PATENT NO | KIND | DATE | ERA | MAIN IPC |
|---|---|---|---|---|
| JP 2004159656 | A | 20040610 | Heisei | A22C013-00 |

APPLICATION INFORMATION

| | | |
|---|---|---|
| STN FORMAT: | JP 2003-372091 | 20031031 |
| ORIGINAL: | JP2003372091 | Heisei |
| PRIORITY APPLN. INFO.: | US 2002-291888 | **20021108** |
| SOURCE: | PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2004 | |

AN 2004-159656 JAPIO

AB PROBLEM TO BE SOLVED: To provide **composites** or combinations of selected starches and collagen imparting very useful casing materials for co-extruded **food** products such as sausage.
SOLUTION: The casing material includes collagen and starches. Wherein the starch is a gel forming, non-degraded, amylose **containing** dispersed starch, or a gel forming, non-degraded, chemically crosslinked or physically inhibited amylopectin dispersed starch. The starch is characterized by a G' of 600 Pa or greater at a frequency of 0.1 rad/sec at 25 °C prepared at a solid concentration of 10 weight %, the amount of starch to collagen being from about 0.05:1 to 10:1 parts by weight on a **dry** basis.

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=> d his ful

     FILE 'REGISTRY' ENTERED AT 14:31:39 ON 31 OCT 2004
                E COLLAGEN/CN
                E SODIUM BICARBONATE/CN
L1              1 SEA ABB=ON  "SODIUM BICARBONATE"/CN
L2              1 SEA ABB=ON  SODIUM SULPHATE/CN
L3              1 SEA ABB=ON  AMMONIUM CHLORIDE/CN
L4              1 SEA ABB=ON  CALCIUM CHLORIDE/CN
L5              0 SEA ABB=ON  SODIUM HYDROGEN PHOSPHATE/CN
                E SODIUM HYDROGEN PHOSPHATE/CN
L6              2 SEA ABB=ON  ("SODIUM HYDROGEN PHOSPHATE (NA2H2P2O7)"/CN OR
                "SODIUM HYDROGEN PHOSPHATE (NAH2PO4)"/CN)
                E POTASSIUM HYDROGEN PHOSPHATE/CN
L7              4 SEA ABB=ON  ("POTASSIUM HYDROGEN PHOSPHATE (K2H2P2O7)"/CN OR
                "POTASSIUM HYDROGEN PHOSPHATE (K2HPO4)"/CN OR "POTASSIUM
                HYDROGEN PHOSPHATE (K3HP2O7)"/CN OR "POTASSIUM HYDROGEN
                PHOSPHATE (KH2PO4)"/CN)
                E POTASSIUM CHLORIDE/CN
L8              1 SEA ABB=ON  "POTASSIUM CHLORIDE"/CN
                E AMMONIUM SULPHATE/CN
L9              1 SEA ABB=ON  "AMMONIUM SULPHATE"/CN

     FILE 'HCAPLUS' ENTERED AT 14:33:46 ON 31 OCT 2004
L10           995 SEA ABB=ON  ?COLLAGEN?(W)(?CASING? OR ?CONTAIN?)
L11            62 SEA ABB=ON  L10 AND (?FOOD? OR ?FEED?)
L12             1 SEA ABB=ON  L11 AND (?CLIP?(3A)(?STRENGTH? OR ?STRONG?) OR
                ?THICK?)
L13             3 SEA ABB=ON  L11 AND (?COOK? OR ?BAKE? OR ?BOIL? OR ?BROIL?)(L)(
                ?RESIST? OR ?LESS? OR ?RESTRICT? OR ?BARRIER?)
L14            37 SEA ABB=ON  L11 AND (?SOAK? OR DRY? OR ?DRIED? OR ?AQUEOUS? OR
                ?WATER? OR ?LIQUID?)
L15            37 SEA ABB=ON  L12 OR L13 OR L14
L16            37 SEA ABB=ON  L15 AND (?PACK? OR ?CONTAIN? OR ?HOLD? OR ?SECURE?)
L17             4 SEA ABB=ON  L15 AND (?PACK? OR ?HOLD?)
L18            37 SEA ABB=ON  L16 OR L17
L19            12 SEA ABB=ON  L18 AND (?COMPOSIT? OR ?FORMULAT?)
L20             7 SEA ABB=ON  L18 AND (?METHOD? OR ?TECHNIQ?)
L21            37 SEA ABB=ON  L18 OR L19 OR L20
L22            33 SEA ABB=ON  L21 AND (PD<20021115 OR PRD<20021115)
L23             0 SEA ABB=ON  L22 AND (L1 OR L2 OR L3 OR L4 OR L5 OR L6 OR L7 OR
                L8 OR L9 OR (?SODIUM? OR NA)(W)(?BICARBONAT? OR ?SULPHAT? OR
                ?SULFAT?) OR (?AMMONIUM? OR NH4 OR ?CALCIUM? OR CA OR ?POTASSIU
                M?)(W)(?CHLORIDE? OR CL) OR (?SODIUM? OR NA OR ?POTASSIUM?)(W)(
                ?HYDROGEN?)(W)(?PHOSPHAT?))
L24          1032 SEA ABB=ON  ?COLLAGEN? AND (L1 OR L2 OR L3 OR L4 OR L5 OR L6
                OR L7 OR L8 OR L9 OR (?SODIUM? OR NA)(W)(?BICARBONAT? OR
                ?SULPHAT? OR ?SULFAT?) OR (?AMMONIUM? OR NH4 OR ?CALCIUM? OR
                CA OR ?POTASSIUM?)(W)(?CHLORIDE? OR CL) OR (?SODIUM? OR NA OR
                ?POTASSIUM?)(W)(?HYDROGEN?)(W)(?PHOSPHAT?))
L25           564 SEA ABB=ON  L24 AND (?CASING? OR ?CONTAIN?)
L26            27 SEA ABB=ON  L25 AND (?FOOD? OR ?FEED?)
L27             1 SEA ABB=ON  L26 AND (?CLIP?(3A)(?STRENGTH? OR ?STRONG?) OR
                ?THICK?)
L28             0 SEA ABB=ON  L27 AND (?COOK? OR ?BAKE? OR ?BOIL? OR ?BROIL?)(L)(
                ?RESIST? OR ?LESS? OR ?RESTRICT? OR ?BARRIER?)
L29             0 SEA ABB=ON  L28 AND (?SOAK? OR DRY? OR ?DRIED? OR ?AQUEOUS? OR
                ?WATER? OR ?LIQUID?)
L30            60 SEA ABB=ON  L22 OR L26 OR L27
L31             4 SEA ABB=ON  L30 AND (?PACK? OR ?HOLD?)
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L32 32 SEA ABB=ON L30 AND (?COMPOSIT? OR ?FORMULAT? OR ?METHOD? OR ?TECHNIQ?) 32 cits from CA Plus

FILE 'MEDLINE, BIOSIS, EMBASE, JAPIO, JICST-EPLUS' ENTERED AT 14:46:17 ON 31 OCT 2004

L33 4 SEA ABB=ON L32

L34 4 DUP REMOV L33 (0 DUPLICATES REMOVED) 4 cits from other databases